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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
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RIPE AND CANNED TOMATO RECIPES

(When fresh tomatoes are substituted for canned, the dish is usually improved by peeling the tomatoes. After peeling they are cut up, combined with their juice, and then measured).

TOMATO COCKTAIL

1 quart tomatoes, canned or fresh	2 tablespoons tomato catsup
2 stalks celery, chopped	1 teaspoon onion pulp
1/2 green pepper, chopped	1 teaspoon horseradish
1 teaspoon salt	

Boil the tomatoes, celery, pepper, and salt for about 5 minutes, and rub through a sieve that is fine enough to keep back the seeds. To the tomato juice and pulp, add the catsup, onion, and horseradish. (A little lemon juice is a good addition if the tomatoes are not very acid). Stir the mixture well, and put in a cold place to chill. Beat before serving and pour into small glasses. Finely chopped parsley sprinkled on top lends to its attractiveness. Thinly sliced cucumber may be used in place of the parsley.

TOMATO AND CUCUMBER COCKTAIL

4 cups tomato juice	4 teaspoons horseradish
2/3 cup cucumber juice	4 teaspoons lemon juice
2 teaspoons salt	Dash tabasco
2 teaspoons sugar	

Boil the tomato and cucumber juices with the salt and sugar for about 5 minutes, then add the horseradish, lemon juice, and tabasco. After stirring the mixture well place it in a cold place to chill. Beat before serving, pour into small serving glasses, and use as the first course at dinner or a luncheon.

Interesting changes may be secured by adding a cup of grape juice to the mixture, or by substituting carrot juice for one-third of the tomato juice. The addition of a dozen mint leaves to this last combination gives still a different flavor.

Juices may be secured either by grinding the vegetables raw in a meat grinder, (using the fine blade), or by grating them. The pulp is then strained through a dampened piece of cheese cloth.

MIXED VEGETABLE COCKTAIL

3 cups tomato juice	3/4 teaspoon celery seed
1-1/2 cups sauerkraut juice	1/4 teaspoon salt
1/4 cup catsup	1/2 teaspoon lemon juice
3 olives stuffed with pimento	

After combining the tomato and sauerkraut juices with the catsup, stuffed olives, celery seed, and salt, boil the mixture for 5 minutes and strain. The olives are best cut into small pieces, and the lemon juice may be omitted if desired.

Suggested Seasonings for Vegetable Cocktails

anise	mint	soy sauce
bay leaf	marjoram	tabasco
celery seed	parsley	thyme
chervil	pepper	vinegar
capers	paprika	Worcestershire sauce
horseradish	salt	

Combination Sauce for Cocktails

1/2 cup catsup	Dash tabasco
1/4 cup chili sauce	1/3 teaspoon salt
1 tablespoon horseradish	

Combine the catsup, chili sauce, and horseradish, together with the tabasco and salt. After stirring the mixture thoroughly, dilute according to taste and pour over the top of the cocktail.

TOMATO SOUP

1-1/2 quarts tomatoes, canned or fresh	1 teaspoon sugar
1 bay leaf	1 teaspoon salt
1/2 onion	1 tablespoon flour
8 cloves	2 tablespoons butter

Cook the tomatoes with the seasonings for 10 minutes and strain. Blend the flour and the butter and mix with the hot tomato pulp and stir until thickened. Cook for five minutes. Sprinkle finely chopped parsley over the top and serve with croutons.

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BROILED TOMATOES ON TOAST WITH BACON

1/2 pound sliced bacon
5 firm ripe tomatoes
Salt

Pepper
Butter
8 slices buttered toast

Cook the bacon until crisp in a skillet or under the flame of the broiling oven. Drain on paper. Wash the tomatoes and remove a thin slice from the stem end. Cut the tomatoes in half and put them in a shallow pan. Sprinkle with salt and pepper and dot with butter. Cook in the oven until softened and then place them under the flame of the broiling oven until browned. Remove carefully and put on the golden-brown, buttered toast. Arrange the bacon around the toast, garnish with parsley, and serve at once.

BAKED TOMATOES AND HAM

Slice of ham, 1/2 inch thick
4 firm, ripe tomatoes
Salt

Pepper
1 tablespoon sugar
Buttered bread crumbs

Cover the slice of ham with water and bring to the boiling point. Pour off the water, cut the ham in pieces for serving, and cook until well browned on both sides; then place in a baking dish. Cover the ham with slices of tomatoes; season with salt and pepper, and sugar if desired, sprinkle buttered bread crumbs over the tomatoes, cover, and cook for 3/4 to 1 hour in a moderate oven. When the ham is tender, remove the top of the baking dish and allow the bread crumbs to brown. Garnish with chopped parsley and serve from the dish.

BAKED TOMATO WITH SHRIMP

2 tablespoons butter
1 tablespoon green pepper, chopped
1 tablespoon onion, chopped
1 cup fine bread crumbs

1/2 teaspoon salt
1/8 teaspoon pepper
6 firm, ripe tomatoes
1 cup shrimp (canned)

Melt the butter in a skillet and cook the pepper and onion for 2 or 3 minutes, then stir in the bread crumbs and the salt and pepper. Cut a slice from the stem end of the tomatoes and very carefully remove the pulp so the skin is not broken, and drain the pulp. Combine the seasoned crumbs, the tomato pulp, and the shrimp which has been rinsed in cold water and cut into even pieces. Add more seasoning if necessary and mix well. Fill the tomato cups with the mixture and sprinkle a few buttered crumbs over the top. Bake in a moderate oven until the tomatoes are tender and the crumbs are brown. Serve from the dish in which cooked.

CODFISH, SPAGHETTI, AND TOMATOES

1/2 pound salt codfish, diced	2 tablespoons chopped parsley
2 cups spaghetti, broken in small pieces	2 tablespoons olive oil or other fat
1 quart tomatoes, canned or fresh	1/4 cup chopped olives
2 bay leaves	Salt if needed
1 onion, sliced	

Soak the codfish in cold water to cover for 2 hours or longer, until sufficient salt has been removed, and drain. Cook the spaghetti in boiling salted water until tender and drain. Simmer the tomatoes and codfish with the bay leaves for about 20 minutes and remove the bay leaves. Cook the onion and parsley in the olive oil for a few minutes, combine all the ingredients, and cook for a few minutes longer. Serve hot.

BAKED EGGS IN TOMATO CUPS

Scoop out the centers of large, firm, ripe tomatoes. Sprinkle the tomato cups lightly on the inside with salt and dot with butter. Break an egg into each tomato, sprinkle with salt, pepper, and fine dry bread crumbs, and dot with butter. Bake in a moderate oven (350° F.) until the tomato skins are slightly wrinkled.

CHEESE AND TOMATO SAUCE

2 cups tomato juice	1/2 cup grated cheese
3 tablespoons butter or other fat	1 teaspoon salt
3 tablespoons flour	

To the heated tomato juice, add the blended butter and flour and stir over heat until thickened. Add the cheese and salt and continue to stir over low heat until the cheese has melted. Serve over flaky rice or poached eggs on toast.

TOMATO RABBIT

2 tablespoons butter or other fat	1 pint tomatoes, canned or fresh
1/2 cup celery, finely cut	1/2 pound cheese, shaved thin
1/2 green pepper, chopped	1 teaspoon salt
1/2 small onion, chopped	2 eggs
2 tablespoons flour	Tabasco sauce

Melt the fat in a heavy skillet, add the celery, green pepper, and onion, cook for a few minutes, and stir frequently. Sprinkle the flour over the cooked vegetables, pour in the tomatoes, and add the cheese and salt. Cook over low heat and stir until the mixture thickens and the cheese is melted. Pour some of this mixture into the well-beaten eggs, then pour all back into the skillet, and continue to cook over low heat until thickened and creamy. Add a few dashes of tabasco sauce and serve on crisp toast or crackers.

TOMATO, CORN, AND CHEESE ON TOAST

3 tablespoons flour
3 tablespoons melted butter or
other fat
1 onion, sliced

2 cups tomatoes, canned or fresh
2 cups canned corn
2 teaspoons salt
1/4 pound sharp cheese, shaved
thin

Brown the flour in a heavy skillet, remove the flour from the skillet and blend with 2 tablespoons of the fat. Brown the onion in the remaining fat, add the other ingredients except the cheese, and cook for about 10 minutes. Stir in the cheese and when melted serve on thin crisp toast.

TOMATO SAUCE FOR MEAT OR FISH

2 cups tomatoes, canned or fresh
2 slices onion
1 teaspoon sugar
1 bay leaf
2 whole allspice

2 whole cloves
Flour
Butter or other fat
Salt
Pepper

Simmer the tomato, onion, sugar, and spices for 10 minutes. Strain through a fine sieve, and measure the liquid. For each cup of liquid blend 2 tablespoons flour and 2 tablespoons melted fat, add to the tomato juice with salt and pepper to season, and stir until thickened. Continue to cook over hot water for 5 to 10 minutes. Serve hot with croquettes, meat loaf, or fish.

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STEWED TOMATOES AND CUCUMBERS

1 quart tomatoes, canned or fresh
1 pint pared and diced cucumbers
2 teaspoons salt
Pepper

1/2 small onion, sliced
2 tablespoons fat
2 tablespoons flour

If fresh tomatoes are used, skin and cut them into small pieces. Cook the tomatoes, cucumbers, and onion together for 15 minutes or until the cucumbers are tender. Add the salt and pepper. Blend the flour and butter, mix with a little of the hot tomato juice, then pour this thickening into the mixture and cook until thickened. Serve at once.

STEWED TOMATOES AND CELERY

1 quart tomatoes, canned or fresh
2 cups cut celery
1-1/2 teaspoons salt

1/3 teaspoon pepper
2 tablespoons butter or
other fat

Simmer the tomatoes and the celery together for 20 to 25 minutes, or until the celery is tender. Season with salt, pepper, and fat and serve. This is an excellent way to use the outer stalks of celery that are less desirable for serving raw.

BAKED TOMATOES

Wash tomatoes, remove the stem ends, cut in half, place in a shallow greased baking dish, cover with buttered bread crumbs seasoned with salt and pepper. Add a little water to keep the tomatoes from sticking to the dish. Bake in a moderate oven for 30 minutes, or until the tomatoes are tender and the crumbs brown.

BAKED STUFFED TOMATOES

4 large firm, ripe tomatoes	1/4 teaspoon celery seed
6 strips bacon	1/2 teaspoon salt
2 tablespoons parsley, chopped	1/8 teaspoon pepper
1 tablespoon onion, chopped	1 cup buttered bread crumbs
1 cup dry bread crumbs	

Wash the tomatoes, remove a thin slice from the stem end, and carefully scoop out the pulp so that the tomato shells will not be broken. Fry the bacon until crisp, remove from the pan, and break the bacon into small pieces. Add the parsley and onion to the fat, cook for a few minutes, add the cup of dry bread crumbs, celery seed, salt, pepper, crisped bacon and tomato pulp. Stir until well mixed and add more salt if necessary. Fill the tomato cups with this mixture, cover the top with the buttered crumbs, place in a shallow baking dish, and bake in a moderate oven for 45 to 60 minutes, or until the tomatoes are tender and the crumbs are brown. Serve from the baking dish.

BROILED TOMATOES

Wash tomatoes, remove stem ends, cut in half, put in a greased shallow baking dish, add salt, pepper, and melted butter or other fat to season, and place under the flame of a broiling oven, far enough from the heat to allow the tomatoes to cook before browning. Broil for 20 to 30 minutes, or until tender and lightly browned. Serve hot garnished with parsley on crisp buttered toast.

FRIED TOMATOES

6 or 8 firm tomatoes	Finely sifted bread crumbs
1 egg	Salt and pepper
1 tablespoon cold water	1 tablespoon parsley, chopped

Wash the tomatoes, remove a thin piece from the stem end, and cut the tomatoes into slices about one-half inch thick. Beat the egg slightly, add water, dip the tomatoes in this, and roll in the bread crumbs, which have been seasoned to taste with salt and pepper. Allow the coated tomatoes to dry out somewhat before frying. Heat fat in a heavy-skillet, place the coated tomatoes in the hot fat; brown on one side, then turn carefully, and reduce the temperature so that the tomatoes will have sufficient time to cook before browning. Lift from the skillet to a hot platter, garnish with chopped parsley, and serve at once.

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TOMATO JELLY SALAD

3 tablespoons gelatin	1 teaspoon sugar
1/2 cup cold water	1 tablespoon green pepper, chopped
1 quart tomatoes, canned or fresh	2 tablespoons celery, chopped
2 or 3 slices onion	1 tablespoon parsley, chopped
1-1/2 teaspoons salt	1 cup cabbage, shredded

Soak the gelatin in the cold water for 5 minutes. Boil the tomatoes and onion for 5 minutes, strain through a fine sieve, pour the hot tomato juice over the softened gelatin, and stir until it is dissolved. Add the salt and sugar and chill. When the gelatin mixture is partly set, add the finely chopped vegetables, and mix well. Add more salt if needed. If the mixture is not tart enough, add a little lemon juice or vinegar. Pour into wet custard cups and place in a cold place until set, turn out on crisp lettuce leaves, and serve with mayonnaise.

STUFFED TOMATO SALAD

Select large ripe tomatoes. Skin the tomatoes, cut a round piece from the stem end, and remove enough of the pulp to make a cup. Season inside with salt, turn the tomatoes upside down to drain, and place in the refrigerator until time to serve. If a hearty salad is desired, stuff the tomato shells with a filling of chopped cooked meat, fish, or crab meat, diced cucumber, chopped celery, or some cooked green vegetable, the tomato pulp, and thick salad dressing. For a less substantial salad, use only vegetables in the stuffing. Fill the shells with the mixture, add a spoonful of dressing on the top of each stuffed tomato, and serve on crisp lettuce leaves.

TOMATO AND COTTAGE CHEESE SALAD

On individual salad plates, arrange crisp lettuce. In the center make a mound of cottage cheese, which has been mixed with cream, salt, and pepper, place tomato in slices or quarters around the edge, and serve with salad dressing.

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CATSUP

10 pounds red ripe tomatoes	1 teaspoon ground mustard
3 onions	1 teaspoon celery seed
2 sweet red peppers	1 tablespoon salt
1 cup vinegar	1 teaspoon whole allspice
3/4 cup sugar	1 teaspoon whole cloves
2 teaspoons paprika	3 pieces stick cinnamon, 2 inches long

Wash the vegetables, slice, and remove the seeds from the peppers. Cook the vegetables for about 30 minutes, then press through a fine sieve. Boil the pulp rapidly for about 30 minutes, or until somewhat thickened. Add the vinegar, sugar, paprika, mustard, celery seed, and salt, and the spices which have been tied in a small piece of cheese cloth. Boil the mixture until thickened and stir frequently. Fill hot sterilized bottles with the catsup, use new cork stoppers, and dip the bottle tops into sealing wax to make an airtight seal. Store in a dark cool place. This quantity of tomatoes will yield from 1 to 2 quarts of catsup.

CHILI SAUCE

5 quarts skinned, chopped ripe tomatoes	1 cup sugar
2 cups chopped sweet red pepper	3 cups vinegar
2 cups chopped green pepper	1 teaspoon cloves
1-1/2 cups chopped onions	1 teaspoon allspice
3 tablespoons salt	1 teaspoon cinnamon

Combine the chopped vegetables, the salt, and sugar, and simmer this mixture until it begins to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized bottles, use new corks, and seal air-tight with sealing wax. This recipe yields about 3 quarts of sauce.

YELLOW TOMATO PRESERVES

8 pounds pear-shaped yellow tomatoes	1-1/2 quarts water
2 lemons, thinly sliced, with seeds removed	6 pounds sugar
	4 to 6 pieces ginger root

Wash the tomatoes and leave the skins on, or if desired scald and remove the skins. Cook the lemons for about 20 minutes in 1 pint of water. Boil together the remaining water and the sugar to make a sirup, and add the tomatoes, ginger root, and the cooked lemon rind and liquid. Boil until the tomatoes are somewhat clear, and the sirup thick. Remove the scum, and pour the preserves into hot sterilized glass jars. Seal and store in a cool, dry place.

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CANNING TOMATOES ^{1/}

Select firm, ripe tomatoes of medium size and uniform shape. Do not use tomatoes which are overripe or parts of which are spotted or decayed. Put into trays or shallow layers in wire baskets and dip in boiling water for about a minute, according to ripeness. Remove and plunge quickly into cold water for an instant. Drain at once, and core and peel promptly. Pack into jars or cans as closely as possible. For home use, fill with a thick tomato sauce or with the juice of other tomatoes; but if the tomatoes are to be sold under Federal regulations add only the juice which drains from them during peeling and trimming. Season with 1 teaspoon of salt per quart. Process quart and pint glass jars for 45 minutes in boiling water and No. 2 and No. 3 sanitary or R enameled tin cans for 35 minutes.

CANNING TOMATO JUICE ^{1/}

Select firm, ripe tomatoes. Wash well and drain. Cut into sections. Add a small quantity of water to start cooking and simmer until softened. Stir occasionally to prevent burning. Put through a sieve fine enough to remove seeds. Bring to boiling and fill immediately into containers. Add 1 teaspoon salt to each quart of juice. Process quart and pint glass jars five minutes in boiling water.

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^{1/} See Farmers' Bulletin 1471, "Canning Fruits and Vegetables at Home", for more detailed information about canning.

